OWNER'S MANUAL

OLD

INSTALLATION & OPERATION

PACIFIC SERIES GAS RESTAURANT RANGES

Models	
2PS	ML-126215
3PS	ML-126216
3PK	ML-126216
4PS	ML-126218
4PK	ML-126218
4PSS	ML-126217
4PBHS	ML-126219
4PBHK	ML-126219
5PSS	ML-126220
5PKS	ML-126220
5PKK	ML-126220
5PBLS	ML-126221
5PBLK	ML-126221
5PBHSS	ML-126222
5PBHKS	ML-126222
5PBHKK	ML-126222
6PSS	ML-126223
6PKS	ML-126223
6PKK	ML-126223
6PBLS	ML-125224
6PBLK	ML-126224
6PBHSS	ML-126225
6PBHKS	ML-126225
6PBHKK	ML-126225

WOLF RANGE / company

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FORM 31059 (4-98)

IMPORTANT

OPERATING, INSTALLING AND SERVICING PERSONNEL

Operating information for this equipment has been prepared for use by qualified and/or authorized operating personnel.

All installation and service on this equipment is to be performed by qualified, certified, licensed and/authorized installation or service personnel.

Service may be obtained by contacting the Factory Service Department, Factory Representative or local Wolf Range Branch Office.

DEFINITIONS

QUALIFIED AND/OR AUTHORIZED OPERATING PERSONNEL

Qualified or authorized personnel are those who have carefully read the information in this manual and are familiar with the equipment's functions or have had previous experience with the operation of the equipment covered in this manual.

QUALIFIED INSTALLATION PERSONNEL

Qualified installation personnel are individuals, a firm, corporation or company which either in person or through a representative are engaged in, and are responsible for:

1. The installation of gas piping from the outlet side of the gas meter, or the service regulator when a meter is not provided, and the connection and installation of the gas appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state and local authorities having jurisdiction. Reference in the United States of America-National Fuel Gas Code ANSIZ223.1 (Latest Edition). In Canada - Canadian Standard CAN/CAGA - B149.1 NAT. GAS (Latest Edition) or CAN/CGA-B149.2 PROPANE GAS (Latest Edition).

2. The installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state and local authorities having jurisdiction. Reference: In the United States of America - National Electric Code ANSI/NFPA No.70 (Latest Edition). In Canada - Canadian Electric Code Part 1 CSA-C22.A (Latest Edition).

3. The installation of steam piping from the source of supply to the service inlet of the appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state and local authorities having jurisdiction.

QUALIFIED SERVICE PERSONNEL

Qualified Service Personnel are those who are familiar with Wolf equipment who have been endorsed by Wolf Range Company.

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

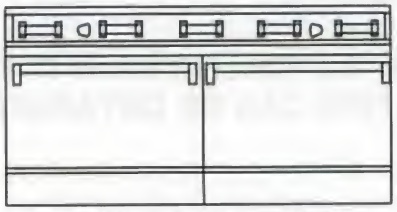
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

PACIFIC SERIES GAS RESTAURANT RANGE MODELS



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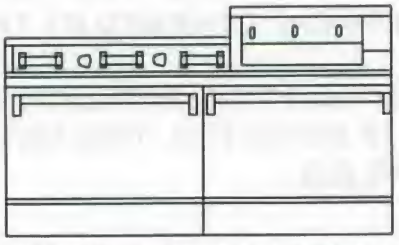

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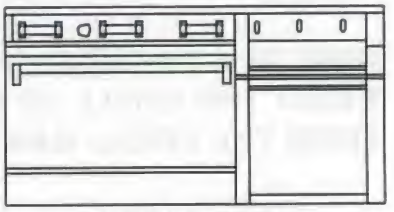

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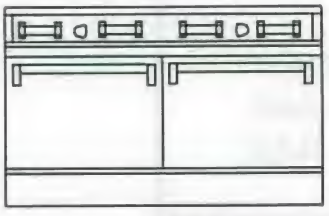

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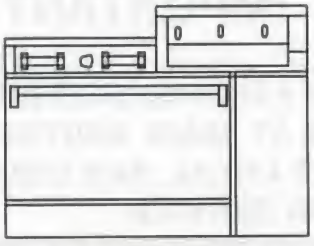
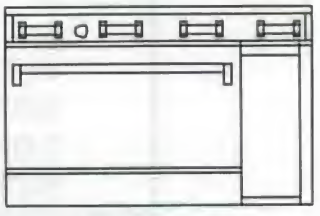
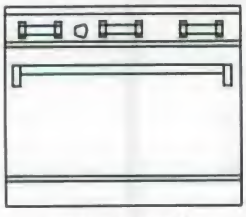


4PBHS, 4PBHK



4PS, 4PK



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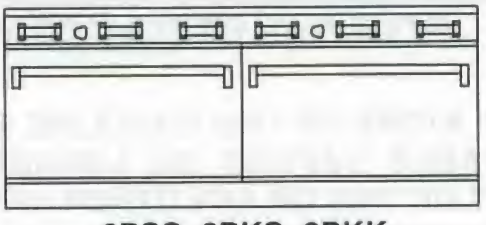
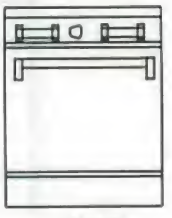


6PSS, 6PKS, 6PKK



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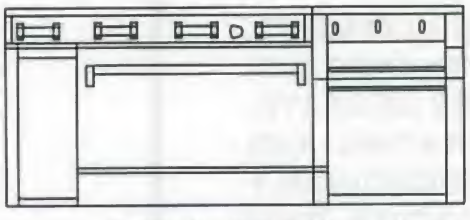
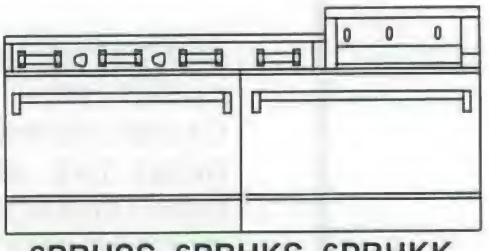


6PBLS, 6PBLK

PL-53021



6PBHSS, 6PBHKS, 6PBHKK

TABLE OF CONTENTS

Installation, Operation and Care of WOLF PACIFIC SERIES GAS RESTAURANT RANGES

PLEASE KEEP THIS MANUAL FOR FUTURE USE

GENERAL

Wolf ranges are produced with quality workmanship and material. Proper installation, usage and maintenance of your range will result in many years of satisfactory performance.

It is suggested that you thoroughly read this entire manual and carefully follow all of the instructions provided.

INSTALLATION

Before installing, verify that the electrical service and type of gas supply (natural or propane) agree with the specifications on the rating plate located on the inside of the lower kick panel. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer or Wolf Company immediately.

UNPACKING

This range was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after unpacking, check for possible shipping damage. If the range is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Carefully unpack the range and place in a work-accessible area as near to its final installed position as possible.

LOCATION

The equipment area must be kept free and clear of combustible substances.

When installed, minimum clearance from combustible construction must be 6" (152.4 mm) at the sides and 6" (152.4 mm) at the rear. Minimum clearance from non-combustible construction must be 0" at the sides and 6" (152.4 mm) at the rear.

The installation location must allow adequate clearances for servicing and proper operation. A minimum front clearance of 40" (1016 mm) is required.

Do not obstruct the flow of combustion and ventilation air. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room to replace air taken out by the ventilating system.

Do not permit fans to blow directly at the range. Wherever possible, avoid open windows next to the range. Avoid wall-type fans which create air cross currents within the room.

INSTALLATION CODES AND STANDARDS

The range must be installed in accordance with:

In the United States of America:

1. State and local codes.
2. National Fuel Gas Code, ANSI-Z223.1 (latest edition). Copies may be obtained from The American Gas Association, Inc., 1515 Wilson Blvd., Arlington, VA 22209.
3. National Electrical Code, ANSI/NFPA-70 (latest edition). Copies may be obtained from The National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada:

1. Local codes.
2. CAN/CGA-B149.1 Natural Gas Installation Code (latest edition).
3. CAN/CGA-B149.2 Propane Installation Code (latest edition), available from the Canadian Gas Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3.
4. Canadian Electrical Code, CSA C22.2 No. 3 (latest edition). Copies may be obtained from The Canadian Standard Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3.

ASSEMBLY

Ranges Mounted on Casters

NOTICE: When the range is mounted on casters, it must be installed with the casters supplied, a connector (not supplied by Wolf) complying with either ANSI Z21.69 (latest edition) or CAN/CGA-6.16 (latest edition), and a quick-disconnect device complying with either ANSI Z21.41 (latest edition) or CAN1-6.9 (latest edition). It must also be installed with restraining means to guard against transmission of strain to the connector. Attach the restraining device at the rear of the range (Fig. 1).

If disconnection of the restraint is necessary, turn off the gas supply before disconnection. Reconnect this restraint prior to turning the gas supply on and returning the range to its installation position.

Separate instructions for installing casters to the range are included with the casters.

Bumper Bars (Convection Oven Ranges Only)

CAUTION: Failure to install bumper bars may cause motor damage and will void the warranty.

Remove existing #10 screws. Position bumper bars (supplied as shown in Fig. 1). Replace #10 screws and secure bumper bars.

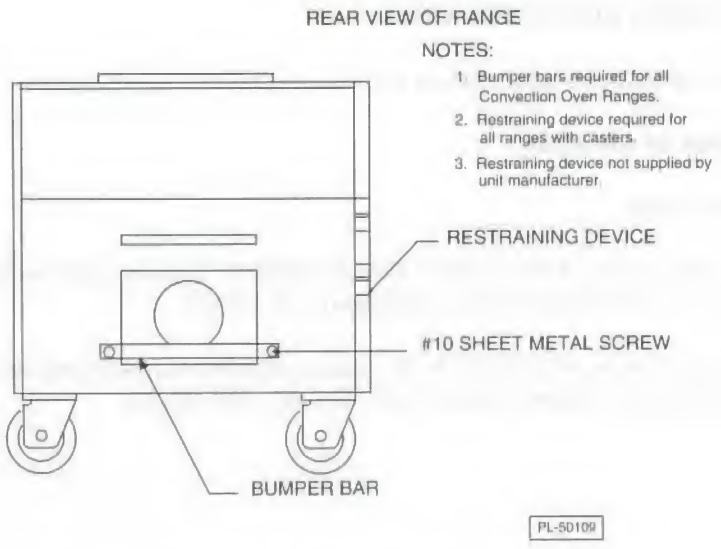


Fig. 1

Installation of Broiler/Griddle Bricks

The Pacific Range broiler/griddle utilizes ceramic fire bricks for heat radiation of the burners. Install the broiler bricks before connecting the range to the gas supply line.

1. Remove the six 5¼" x 2¼" (133.3 mm x 57 mm) and six 5¼" x 5/16" (133.3 mm x 130 mm) bricks from the shipping box.

2. Install the six 5¼" x 2¼" (133.3 mm x 57 mm) bricks to the left- and right-hand sides of the burner. To install the bricks, insert them one at a time through the opening in the front of the broiler. Angle the brick sideways so that it will slip between the burner edges. Set the bricks flat in place resting on these edges. Push each brick installed as far to the rear of the burner as possible so that the last brick will install easily (Fig. 2).

3. Install the six 5¼" x 5/16" (133.3 mm x 130 mm) bricks to the center burners as described in Step 2.

Fig. 2

Installation of Standard Griddle Top Bricks

The griddle top section is extremely heavy. It will require three people to install the griddle and griddle brick - two people to lift the griddle plate (Fig. 3) and one person to set the bricks and griddle thermostat capillary bulb(s) in place.

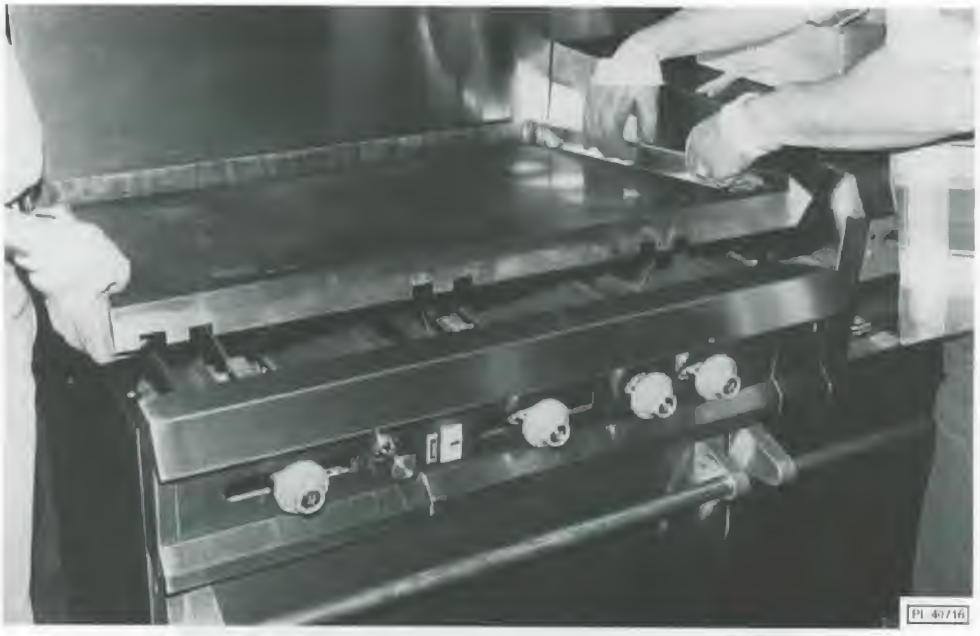


Fig. 3

The Pacific Range griddle top section utilizes a two fold baffle assembly to support the composite/mortar fire bricks. There will always be only one small 6½" (165 mm) wide baffle assembly with every griddle top order. There will be at least one 9⅞" (251 mm) wide baffle assembly per griddle, possibly more, depending on the griddle width.

The 6½" (165 mm) wide baffle will utilize two 10" x 4" (254 x 102 mm), two 7" x 4" (178 x 102 mm), and one triangular 4⅜" x 3" x ½" (111 x 76 x 13 mm) brick set.

The 9⅞ (251 mm) wide baffle assembly will utilize two 10" x 4" (254 x 102 mm), two 7" x 4" (178 x 102 mm), and one triangular 9⁷⁄₁₆" x 2" x 1⅞" (240 x 51 x 48 mm) brick set.

1. The griddle bricks are shipped in a rectangular cardboard box. Locate the box and carefully inspect quantities as explained above.

2. Clean anti-rust coating from top of griddle, following the procedures described in the CLEANING - GRIDDLE PLATE section of this manual.

3. Remove griddle plate. With one person at either side of the griddle, gently lift griddle straight up. **DO NOT** pull griddle forward until the third person has checked to ensure that the capillary bulb(s) are freed from the underside of the griddle plate. If bulb(s) are still attached to the griddle, pull capillary bulb(s) wire gently through the "V" shield(s) until the bulb(s) are free. Rest the griddle plate in a secure place.

4. Exercise caution when placing brick in a thermostatically controlled griddle section. **DO NOT** hit thermostat bulb while installing bricks. The thermostat valve is a sensitive device and may be easily knocked out of adjustment. Into the 6½" (165 mm) wide baffle, install:

   a. Two 10" x 4" (254 x 102 mm) bricks with the mitre edge on each side of the front burner baffle area (Fig. 4).

b. Two 7" x 4" (178 x 102 mm) bricks on each side of the rear burner baffle area (Fig. 4).

c. The rectangular 4⅜" x 3" x ½" (111 x 76 x 13 mm) brick across the baffle burner area front (Fig. 4).

5. Into the 9⅞" (251 mm) wide baffle, install:

a. Two 10" x 4" (254 x 102 mm) bricks with the mitre edge on each side of the front burner baffle area (Fig. 4).

b. Two 7" x 4" (178 x 102 mm) bricks on each side of the rear burner baffle area (Fig. 4).

c. The rectangular 9⁷⁄₁₆" x 2" x 1⅞" (240 x 51 x 48 mm) brick across the baffle burner area front (Fig. 4).

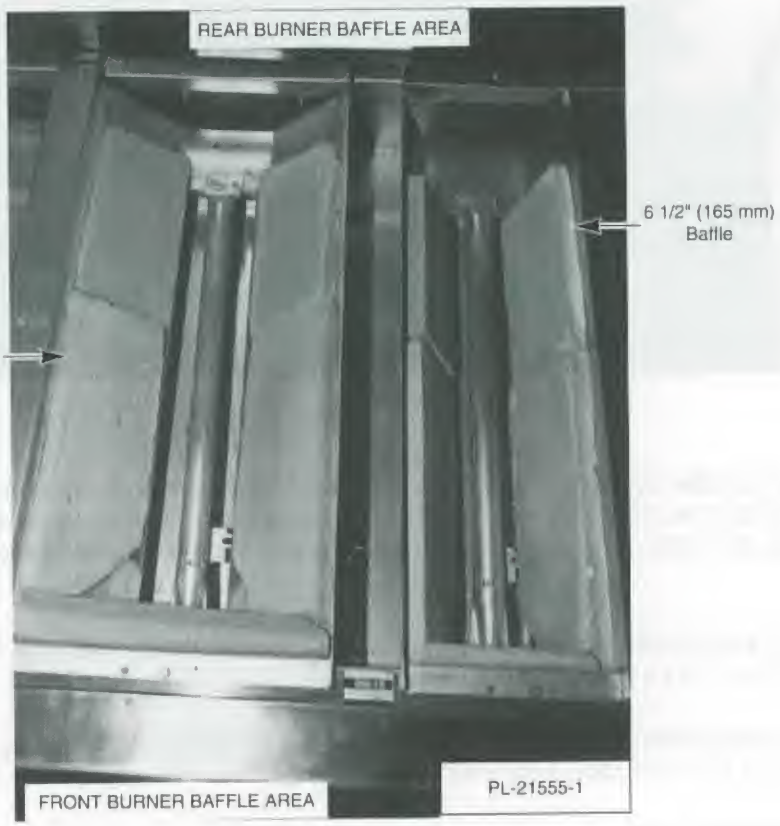


Fig. 4

6. If burner has been strapped down, remove the wire strapping device, using wire cutters.

7. Check to ensure that all bricks and burners are secure. Carefully replace the griddle top section. When replacing griddle top section, be sure that the griddle capillary and bulb(s) are not in a position to be crushed. Gently pull the griddle capillary towards the front of the range and out from under the griddle area. While two people (one on each side of the griddle) are lowering the griddle into place, the third person must gently feed the griddle thermostat bulb(s) through the "V" shield(s) until completely covered. Also ensure that the capillary is not positioned over the burner flame pattern. Continue to lower the plate until it is resting evenly on top of the range.

Installation of Hot Top Bricks

The Pacific Range hot top sections utilize composite/mortar fire bricks for heat distribution of the burners. Install these bricks before connecting the range to the gas supply line or installing the back riser to the range.

1. The composite/mortar bricks are shipped in a rectangular cardboard box. Locate box and carefully remove two 10" x 4" (254 x 102 mm), two 7" x 4" (178 x 102 mm), and one triangular 9 7/16" x 2" x 1 7/8" (240 x 51 x 48 mm) bricks.

   There should be one box of bricks per hot top section ordered.

2. Rest the hot top plate in a secure area.

3. Install two 10" x 4" (254 x 102 mm) composite/mortar bricks with the mitre edge on each side of the front burner baffle area (see Fig. 4).

4. Install two 7" x 4" (178 x 102 mm) bricks on each side of rear burner baffle area (see Fig. 4).

5. Install the triangular 9 7/16" x 2" x 1 7/8" (240 x 51 x 48 mm) brick across the baffle burner area front (see Fig. 4).

6. If burner has been strapped down, remove the wire strapping device, using wire cutters.

7. Check to ensure that all bricks and the burner are secure. Carefully replace the hot top section on the range.

Backsplash

The standard Pacific Range is equipped with an 11" (279 mm) high backsplash; assembly for optional 23" (584 mm) high backsplash and shelf is shown.

1. Remove the backsplash components from the crating materials.

2. Check the backsplash component parts against the list below to ensure that all the required parts for the backsplash installation have been obtained (see Fig's. 5 & 6). If any parts are missing, contact your dealer or closest parts depot immediately.

Backsplash Component Parts

MODELS					
2PS	**3P**	**4PSS, 4PS, 4PBHS**	**5PSS, 5PBLS**	**5PBHSS**	**6PSS**
Opt. 23" (584mm) high backsplash 417330-2 (1)	Opt. 23" (584 mm) high backsplash 417331-2 (1)	Opt. 23" (584 mm) high backsplash 417331-2 (1)	Opt. 23" (584 mm) high backsplash 417433-2 (1)	Opt. 23" (584 mm) high backsplash 417334-2 (1)	Opt. 23" (584 mm) high backsplash 418270-1 (1)
Backsplash Channel 417252-1 (2)	Backsplash Channel 417252-1 (2)	Backsplash Channel 417341-1 (2)	Riser Channel 417341-1 (1)	Backsplash Channel 417252-1 (2)	Backsplash Channel 417252-1 (3)
Heat Shield 417340-1 (1)	Heat Shield 417341-1 (1)	Heat Shield (4PSS) 417342-1 (1) Heat Shield (4PS) 417276-2 (2)	Heat Shield 417343-1 (1)	Heat Shield 417343-1 (1)	Heat Shield 421680-1 (1)
#10 Sht.Metal Screw SD-032-07 (16)	#10 Sht.Metal Screw SD-032-07 (16)	#10 Sht.Metal Screw SD-032-07 (16)	#10 Sht.Metal Screw SD-032-07 (20)	#10 Sht. Metal Screw SD-032-07 (4)	#10 Sht. Metal Screw SD-032-07 (14)
1/4-20 x 2 5/16" (59mm) Machine Screw (4) SC-081-78	1/4-20 x 2 5/16 (59mm) Machine Screw 4) SC-081-78	1/4-20 x 2 5/16 (59mm) Machine Screw (4) SC-081-78	1/4-20 x 2 5/16 (59mm) Machine Screw (4) SC-081-78	1/4-20 x 2 5/16 (59mm) Machine Screw (6) SC-081-78	1/4-20 x 2 5/16 (59mm) Machine Screw (6) SC-081-78
Shelf Assembly 425243-G1 (1)	Shelf Assembly 425243-G2 (1)	Shelf Assembly 425243-G3 (1)	Shelf Assembly 425243-G4 (1)	Shelf Assembly 425243-G4 (1)	Shelf Assembly 425243-G5 (1)

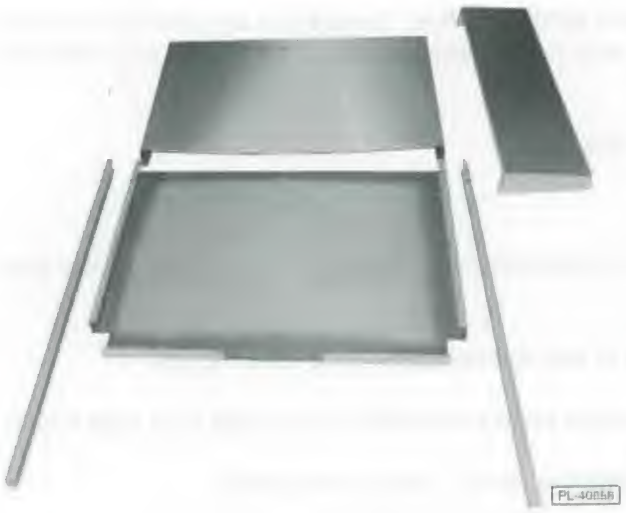


Fig. 5

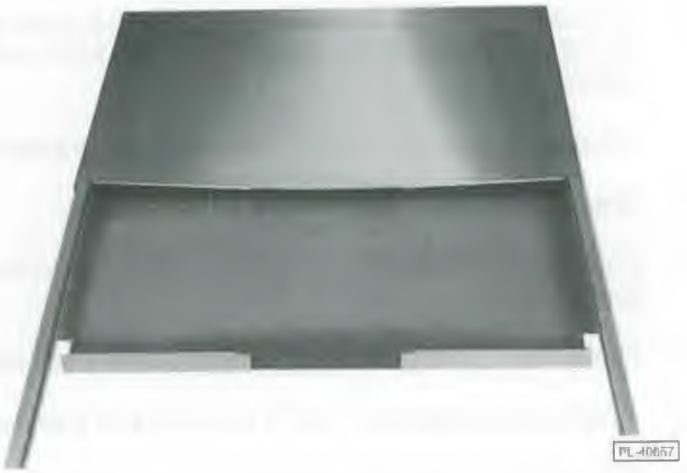


Fig. 6

3. Assemble the required components as shown in Fig's. 5 and 6.
4. Obtain help and lift the assembly up, sliding the channels into the space provided at the rear of the range.
5. It may be necessary to pull the heat shield bottom out slightly in order to clear the oven flue box area. Be sure the backsplash is resting evenly and the channel holes are lining up with the holes provided in the right- and left-hand body side (Fig's. 7 & 8).

Fig. 7

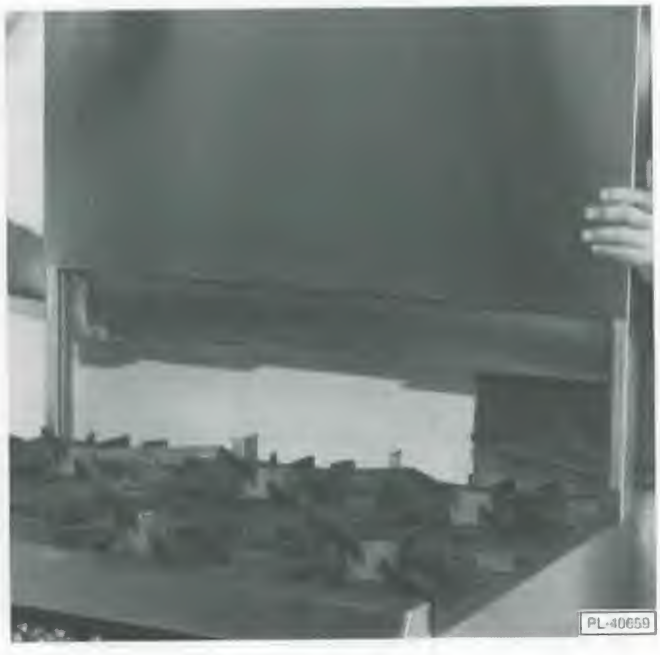


Fig. 8

6. Install eight #10 sheet metal screws (4 to each channel leg) (Fig. 9).

7. Hang shelf over riser flange (Fig. 10).

Fig. 9

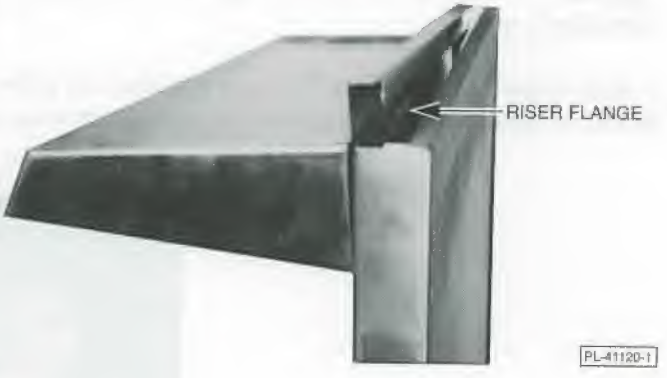


Fig. 10

LEVELING

Check the leveling of the range. Place a carpenter's level inside the oven cavity across the oven rack(s). Level the range front to back and side to side.

To adjust the leveling of the range, tilt the range to one side and, using channel locks, unscrew the adjustable leg insert as required. Repeat this procedure as necessary for each leg.

Casters for this range are of the non-adjustable type. Therefore, the floor must be level. If floor surface is not level, the range will experience cooking problems.

GAS CONNECTIONS

Gas supply connections and any pipe joint compound must be resistant to the action of propane gases.

Each range is factory-equipped for the type gas specified on the rating plate. The installation gas connection is a ¾" 14 FPT ANSI schedule #40 standard pipe.

Connect gas supply to the range. Make sure the pipes are clean and free of obstructions.

Codes require that a gas shutoff valve be installed in the gas line ahead of the range.

Standard ranges are equipped with fixed burner orifices for the installation elevation.

The gas pressure regulator is **NOT** factory installed to this equipment. The regulator for this range gas type is sealed within a plastic bag attached to the oven rack inside the oven cavity. This regulator must be field installed by a qualified installation/service representative. The installer must adhere to all installation and pressure testing codes outlined in this manual and local installation ordinances.

Check gas pressure regulator supplied with the range rating plate gas supply. Install the regulator.

Natural gas pressure regulators are preset for 3.7" W.C. (Water Column) (0.92 kPa); propane gas pressure regulators are preset for 10" W.C. (2.5 kPa).

1. Locate ¾" (19 mm) gas connection pipe extending from rear of range.
2. Cover pipe threads with sealant.
3. Screw regulator hand-tight onto pipe with regulator arrow pointing towards range body back (Fig. 11).
4. Using pipe wrench, tighten regulator securely in an upright position (Fig. 11).

The arrow on the regulator shows the direction of the gas flow (Fig. 11). While connecting the range to the gas supply, the pressure regulator must be mounted horizontally to ensure proper preset outlet pressure. If the regulator is installed in any other position, the outlet pressure must be reset for standard and for convection (Snorkler®) ranges.

A leak limiter is supplied with every regulator to allow excess gas pressure to escape. Do not obstruct leak limiter on gas pressure regulator, as obstruction may cause regulator to malfunction.

Fig. 11

WARNING: PRIOR TO LIGHTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.

After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air.

TESTING THE GAS SUPPLY SYSTEM

When gas supply pressure exceeds ½ psig (3.45 kPa), the range and its individual shutoff valve must be disconnected from the gas supply piping system.

When gas supply pressure is ½ psig (3.45 kPa) or less, the range should be isolated from the gas supply system by closing its individual manual shutoff valve until the range is ready for start-up.

FLUE CONNECTIONS

DO NOT obstruct the flow of flue gases from the flue located on the rear of the range. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.

From the termination of the flue to the filters of the hood venting system, a minimum clearance of 18" (457 mm) must be maintained.

Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapor Removal from Cooking Equipment," NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

ELECTRICAL CONNECTIONS

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH TO INDICATE YOU ARE WORKING ON THE CIRCUIT.

WARNING: APPLIANCES EQUIPPED WITH A FLEXIBLE ELECTRIC SUPPLY CORD ARE PROVIDED WITH A THREE-PRONG GROUNDING PLUG. IT IS IMPERATIVE THAT THIS PLUG BE CONNECTED INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT REMOVE THE GROUNDING PRONG FROM THIS PLUG.

This range requires a 120 volt power supply or an optional 240 volt single-phase 15 Amp power supply.

All 120 volt ranges are supplied with a flexible electric supply cord and plug and must be plugged into the proper receptacle before turning on the gas. All 240 volt ranges are manufactured for hard wire installation. A wiring diagram is attached to the range body back near the motor mounting area.

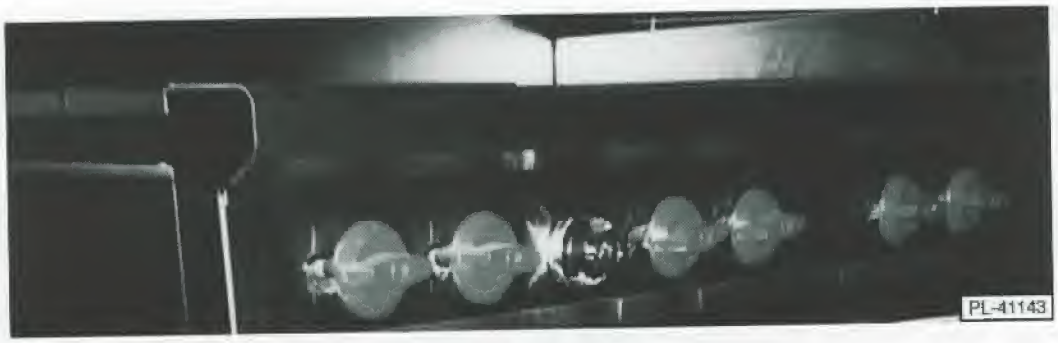
Do not connect the range to electrical supply until after gas connections have been made.

LIGHTING AND SHUTTING DOWN PILOTS

All adjustment procedures associated with pilot lighting must be performed by an authorized Wolf Range Company installation or service person.

Hot Top and Griddle Top Burners

1. Turn main gas supply ON.
2. Wait 30 seconds and, using a taper, light the hot top or griddle top pilot (Fig. 12).
3. If pilot fails to light, turn main gas supply OFF. Wait 5 minutes and repeat Steps 1 and 2.
4. Turn one hot top or griddle top burner valve ON to remove air from the gas line. Turn burner valve OFF when gas begins to flow.



Burner Knobs

Fig. 12

Nightly Shutdown: Turn burner valve OFF; pilot will remain lit.

Complete Shutdown

1. Turn burner valve OFF; pilot will remain lit.
2. Turn main gas supply OFF.

Open Top Burners

1. Turn main gas supply ON.
2. Wait 30 seconds and, using a taper, light the open top pilot.
3. If pilot fails to light, turn main gas supply OFF. Wait 5 minutes and repeat the above procedures.
4. Turn one open top burner valve ON to remove air from the gas line. Turn burner OFF when gas begins to flow.

Nightly Shutdown: Turn burner valve OFF; pilot will remain lit.

Complete Shutdown

1. Turn burner valve OFF; pilot will remain lit.
2. Turn main gas supply OFF.

Broiler/Griddle

1. Turn main gas supply ON.
2. Wait 30 seconds and, using a taper, light broiler/griddle pilot (see Fig. 12).
3. If pilot fails to light, turn main gas supply OFF. Wait 5 minutes and repeat Steps 1 and 2.
4. Turn burner valve ON to purge air from the lines. Turn burner valve OFF when gas begins to flow.

Nightly Shutdown: Turn burner valve OFF; pilot will remain lit.

Complete Shutdown

1. Turn burner valve OFF; pilot will remain lit.
2. Turn main gas supply OFF.

Standard Oven

Perform open top/griddle lighting instructions before lighting oven pilot.

1. Open kick panel and lift up the pilot lighting hole cover (Fig. 13).

Fig. 13

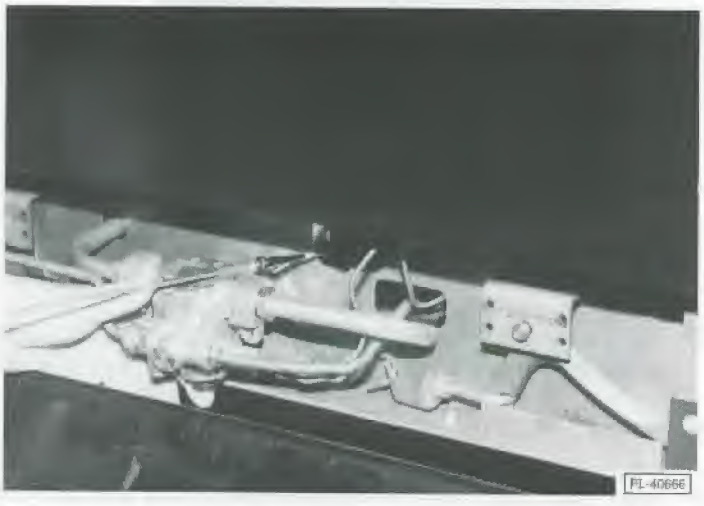


Fig. 14

2. Light pilot by depressing the reset button located behind the kick panel (Fig. 14). Continue to hold reset button in for 1 minute. If pilot fails to light, turn main gas supply OFF and wait 5 minutes before repeating Step 2.
3. After pilot is lit, turn the temperature dial to the desired setting.

Nightly Shutdown: Turn temperature dial valve OFF.

Complete Shutdown

1. Turn temperature dial valve OFF.
2. Turn main gas supply OFF.

Convection (Snorkler) Oven

Perform open top/griddle lighting instructions before lighting oven pilot.

1. Open the kick panel and lift up the pilot lighting hole cover (see Fig. 13).
2. Turn red gas valve ON (located behind the kick panel), purging the gas line of all air (Fig. 15). Turn gas valve and power switch OFF. Close oven door.

Fig. 15

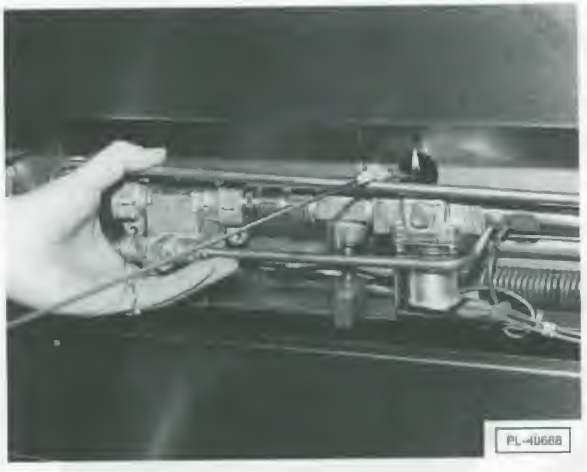


Fig. 16

3. Light oven pilot by depressing the reset button (Fig. 16) and, using a taper, ignite the pilot. Hold reset button in for 30 seconds or until pilot remains lit. Turn gas valve back ON.
4. If pilot fails to light, turn main gas supply OFF. Wait 5 minutes and repeat Steps 2 and 3.
5. After pilot is lit, push the power switch ON and turn the temperature dial to the desired setting.

Nightly Shutdown: Turn the power switch OFF and the temperature dial to 0 degrees.

Complete Shutdown

1. Push power switch OFF.
2. Turn red gas valve OFF (behind kick panel).
3. Turn main gas supply OFF.
4. Disconnect electrical supply cord.

OPERATION

WARNING: THE RANGE AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE RANGE.

CONTROLS

THERMOSTAT DIAL - STANDARD OVEN — Allows operator to regulate oven temperature from low to 500°F (260°C).

THERMOSTAT DIAL - CONVECTION OVEN — Snap-acting ON-OFF type control which allows operator to regulate oven temperature from 150°F to 500°F (65.5°C to 260°C).

OPEN TOP BURNER KNOB - STANDARD AND CONVECTION OVENS — Regulates gas flow to top burners. To increase heat, turn knob counterclockwise; to decrease, turn knob clockwise.

POWER SWITCH - CONVECTION OVEN — Main ON-OFF switch controls power supply to convection oven control.

HEATING LIGHT - CONVECTION OVEN — When lit, indicates that the oven thermostat is calling for heat to the oven.

GRIDDLE BURNER KNOB - STANDARD AND CONVECTION OVENS — Regulates gas flow to the griddle or hot top burner. To increase heat, turn knob counterclockwise; to decrease, turn knob clockwise.

BEFORE FIRST USE

Griddle Seasoning

CAUTION: This griddle plate is steel, but the surface is relatively soft and can be scored or dented by the careless use of a spatula or scraper. Be careful not to dent, scratch, or gouge the plate surface. Do not try to knock off loose food that may be on the spatula by tapping the corner edge of the spatula on the griddle surface.

A new griddle surface must be seasoned to do a good cooking job. The metal surface of the griddle is porous. Food tends to get trapped in these pores and stick; therefore, it is important to "season" or "fill up" these pores with cooking oil before cooking. Seasoning gives the surface a slick, hard finish from which the food will release easily.

To season, heat griddle top section at a low burner setting. Pour one ounce of cooking oil per square foot of surface over the griddle top section. With an insulated cloth, spread the oil over the entire griddle surface to create a thin film. Wipe off any excess oil with an insulated cloth.

Repeat this procedure 2 to 3 times until the griddle has a slick, surface.

RACK ARRANGEMENT — STANDARD OVEN

Capacity

The standard oven has a maximum operating capacity of two rack positions per oven cavity. The standard oven is supplied with one oven rack. Additional racks may be obtained through a Wolf parts depot.

For best results when baking cakes and pastries, it is recommended that only a single rack position be utilized. However, proper rack usage and positioning is really determined by the individual cooking needs of the operator. If you are cooking a large roast, the entire oven cavity may be utilized. Remove the oven rack completely from the oven and place the roasting pan directly on the oven bottom.

RACK ARRANGEMENT — CONVECTION OVEN

Capacity

The convection (Snorkler) oven has a maximum operating capacity of three racks per oven cavity. These racks are supplied as standard equipment with each range. The oven cavity provides a 5-position rack support for maximum cooking flexibility. The arrangements described below are the most commonly recommended. The rack positions are numerically sequenced starting at the bottom.

Arrangement #1

Three racks in Positions 1, 3, and 5 for oven broiling, baking cookies, or reconstitution of frozen meals as maximum capacity. This is also the recommended position arrangement for general baking in sheet pans with products not over 2½" (63.5 mm) high.

Arrangement #2

Two racks in Positions 2 and 4 for general baking in sheet pans, muffin pans, pie or cake tins, and pudding pans 3½" (89 mm) high with products not over 4" (102 mm) high. This arrangement may also be used for casseroles or meat dishes in #200 series food service pans 12" x 20" x 2½" (305 x 508 x 63.5 mm).

Arrangement #3

Two racks in Positions 1 and 4 for baking breads or cakes in loaf or tube pans and high meringue pies. This arrangement may also be used for casseroles, meat dishes, or roasting in pans up to 4½" (114 mm) deep with products up to 5" (127 mm) high.

When mix loading of food products is a regular kitchen practice, some operators have developed other rack position arrangements to suit their particular needs.

PREHEATING

Standard Oven

Turn thermostat control to the desired cooking temperature and preheat oven for 25 minutes. The automatic heat control will cut gas and food costs if properly used. Do not operate oven at maximum heat when it is not necessary. Turn thermostat down to 250°F (121°C) or OFF when oven is not in use or during idle cooking periods.

Convection Oven

With power switch in the ON position, turn oven thermostat knob to the proper cooking temperature and allow oven to preheat for 15 minutes. To save on gas and electrical consumption, turn thermostat to one-half the cooking temperature or completely OFF during idle cooking periods.

Hot Top Burners

Turn burner ON to highest heat to heat hot top section quickly. Hot top will be ready to cook on in about 10 minutes. After top section has reached operation temperature, turn some of the burners down. You will save as much as 80% of gas consumption and notice very little difference in cooking performance as long as you have allowed the entire hot top section to preheat properly.

Open Top Burners

Open top burners ignite quickly and do not require any preheating time. When food comes to a rolling boil, cut burners back to slower boil to conserve energy, yet continue boiling. Turn burners ON only when in use.

Broiler/Griddle

Turn the three manual gas valve knobs to full ON. After preheating for 5 minutes, turn valves down until desired flame or heating level is achieved. Position the removable broiler grid into one of the two slide positions, depending on which will achieve the proper product preparation results.

LOADING AND UNLOADING STANDARD AND CONVECTION OVENS

WARNING: WHEN USING CONVECTION OVENS, DO NOT STAND DIRECTLY IN FRONT OF THE OVEN WHILE OPENING THE OVEN DOOR. ALTHOUGH OPENING THE OVEN DOOR WILL AUTOMATICALLY SHUT THE FAN OFF, SOME HEAT ESCAPES. STEP AWAY TO AVOID HOT AIR.

Open the door and load as quickly as possible to conserve heat. Take care to avoid spilling liquids while loading. Close the door and refer to recipe for cooking time.

Provide adequate space for product unloading. Rapid unloading will conserve heat and ensure proper preheating conditions for the next load, if applicable.

CLEANING

Do not use Dawn® dish detergent to clean the exterior or interior components of the range.

Do not use scouring powder. Scouring powder is extremely difficult to remove completely. It can build up accumulations that will damage the oven.

Wolf painted surfaces may be cleaned using a soft cloth and mild detergent solution.

RANGES

Daily:

Remove nickel-plated racks and clean in a sink.

While still warm, wipe top with a soft cloth or other grease absorbing material to remove spillovers, grease, etc., before they burn in. A crust on top of the hot top range looks unsightly and slows down cooking speed because it reduces the flow of heat to the utensils.

Clean oven and oven door daily, especially if fruit pies or tomato sauces were baked, meats roasted, and if there have been spillovers.

After processing some foods at low temperatures, odors may linger in the oven. These odors may be cleared by setting the thermostat at 500°F (260°C) and allowing the oven to operate unloaded for 30 to 45 minutes.

Empty the broiler grease pan/trough daily or as often as necessary. **Remove the grease pan/trough slowly and be careful of liquid wave action.** It is recommended that the grease pan/trough should be emptied whenever it is ¾ filled. The drip shield, grids and grease pan/trough should be washed with a mild grease-dissolving solution. Some chefs scrape the grid with a three-cornered metal scraper. Scrub the broiler chamber and body front frequently and you will have less range smoking.

Clean cast iron open top grates with a mild soap and water solution. Rinse thoroughly and dry with a clean, water-absorbent towel. Immediately after drying (with grates still removed from the range top), season grates lightly with liquid vegetable or Pam spray-type cooking oil.

After seasoning, replace grates onto the range. Turn all open top sections ON LOW and allow them to burn for at least 15 minutes before using pots or pans on the range top.

Season the open top grates after each cleaning. Failure to season grates will cause grates to rust.

Weekly

Boil open top grates and burners in a solution of washing soda. Dry parts thoroughly. Flash rusting may occur. This is a normal condition and will not affect the performance of the range or the product prepared in the range.

When reinstalling the burner back onto the range, be sure the burner heads are properly connected. Do not light the pilot or turn burner valve "ON" with the burner head removed.

CONVECTION OVENS ONLY

The Snorkler tube opening must be kept clear from blockage. If usage of aluminum foil is a common practice during the operation of this oven, be sure to periodically check the Snorkler tube for foil particles. Clean this tube with standard oven cleaner at least once a week. Be sure to thoroughly clean all cleansing solution off the tube before using the oven again. It is also recommended that the oven be run at 400°F (204°C) for 20 minutes before using to burn off any cleaning solution that was not thoroughly rinsed from the tube.

Oven Door Gasket:

To clean oven door gasket, use a soft cloth or sponge and a mild cleanser. DO NOT USE STRONG OVEN CLEANSER SUCH AS EASY OFF® OR MR. MUSCLE®. Cleaners of this nature will destroy the gasket material.

GRIDDLE PLATE

Cleaning the griddle plate will produce evenly cooked, perfectly browned griddle products and will keep the cooking surface free from carbonized grease. Carbonized grease on the surface hinders the transfer of heat to the food. This results in loss of cooking efficiency and spotty browning which gives foods an unappetizing appearance. To keep this griddle clean and operating at peak efficiency, follow these simple instructions:

After Each Use:

Carefully clean griddle with a wire brush or flexible spatula.

Daily:

Thoroughly clean backsplash, sides and front. Remove grease pan, empty and wash out in the same manner as any ordinary cooking utensil.

Clean griddle surface thoroughly. If necessary, use a griddle stone, wire brush or steel wool over the surface. Rub with the grain of the metal while still warm. A detergent may be used on the plate surface to help clean it, but the cleaner must be thoroughly removed. After removal of detergent, the surface of the plate must be re-seasoned with a thin film of oil to prevent rusting and food sticking.

If the griddle is to be shut down for an extended period, put a heavy coat of grease over the griddle plate.

MAINTENANCE

WARNING: THE RANGE AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE RANGE.

LUBRICATION

All Wolf convection oven motors are permanently lubricated and require no additional maintenance.

OVEN DOOR GASKET REPLACEMENT - CONVECTION OVEN ONLY

To remove the old gasket, gently pry the arrow-like gasket pins from the oven front frame using a standard screwdriver.

Install new gasket by aligning and inserting the arrow-like pins into the holes provided in the range front frame (Fig. 17 & 18).

Fig. 17

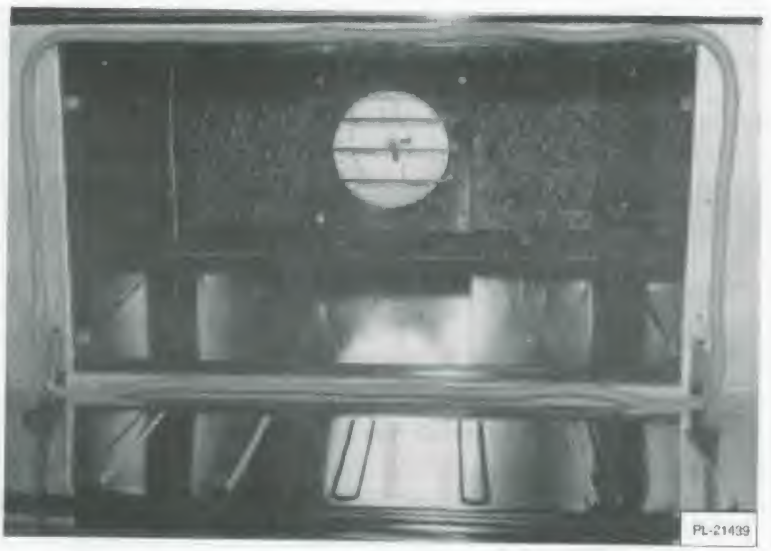


Fig. 18

VENT

When cool, the vent of this range should be checked every six months for obstructions.

Contact your Wolf Range Company service representative for any other maintenance required.

TROUBLESHOOTING GUIDE

STANDARD AND CONVECTION OVEN RESTAURANT RANGE

PROBLEM	POSSIBLE CAUSES
OVEN Too much bottom heat. Too low temperature. Side burning. Too much top heat.	• Insufficient ventilation. • Improper fluing. • Improper thermostat bypass setting. • Thermostat out of calibration. • Fluctuating gas pressure.
Uneven bake side to side.	• Appliance not level side to side. • Oven burner, bottom, or baffles improperly installed. • Warped pans.
Uneven bake front to rear.	• Overactive flue. • Range not level front to back; check casters and legs. • Door not closing properly.
Dried out products.	• Too low temperature (overcooking). • Too long baking time. • Thermostat calibration.
Pilot outrage.	• Pilot flame too low. • Restriction in pilot orifice. • Malfunctioning shutoff valve. • Possible fluing problems. • Low pressure. • Improper gas line sizing. • Burner box cover not properly installed. • Oven cavity requires resealing.
TOP BURNER OPERATION Improper burner combustion. Excessive valve handle temperatures. Sticking top burner valves.	• Improper ventilation. • Poor door fit. • Oven door left open. • Improper use of excessively large pans or pots.
Poor ignition.	• Insufficient input. • Poor air-gas adjustment. • Restriction in pilot orifice. • Restriction in main burner ignition port.

COOKING CHART

Recommended temperatures and times are intended as a guide only. Adjustments must be made to compensate for elevation, variations in recipes, ingredients, preparation and personal preference on product appearance.

Meat roasting is most satisfactory at temperatures of 225°F to 325°F (107°C to 163°C) for beef, lamb, poultry and ham, and 325°F (163°C) for fresh pork as recommended by USDA and American Meat Institute.

A pan, approximately 12 x 20 x 1" (305 x 508 x 25mm), full of water may be placed in the oven bottom to supply humidity; this will reduce shrinkage. Water should be added if necessary during roasting.

Roasting pans should be no deeper than necessary to hold drippings, usually 2 to 2½" (51 to 63.5mm).

Cooking time and shrinkage may vary with roasting temperatures, cut, grade of meat and degree of doneness. Smaller cuts will generally show greater time savings than larger cuts at a given temperature.

ROASTING TEMPERATURES AND TIMES

PRODUCT	TEMPERATURE °F	TEMPERATURE °C	APPROXIMATE TIME
Standing Rib Roast Oven Ready - 15 lbs. (6.8 kg)	250	121	3 - 4 Hrs. - Rare 4 - 4½ Hrs. - Med.
Rolled Rib Roast 20-22 lbs. (9-10 kg)	275	135	4 Hrs. - Med.
Veal Roast - 15 lbs. (7 kg)	300	149	3 Hrs. - Med. Well
Turkey - 15 - 20 lbs. (7 - 9 kg)	300	149	3 Hrs.
Meat Loaf - 8 - 10 lbs. (4 - 5 kg)	350	177	45 to 60 Min.

RECOMMENDED TEMPERATURES, TIMES AND LOADS FOR BAKING

PRODUCT	TEMPERATURE °F	TEMPERATURE °C	APPROXIMATE TIME (MIN.)
Cakes			
Sheet Cakes 18x26x1" (457x661x 25mm) pan	300 to 325	149 to 163	18 to 25
Scaled 4½ to 6 lbs. (2 to 3 kg) per pan	325 to 360	163 to 182	20 to 23
Scaled 6 to 7½ lbs. (3 to 3.4 kg) per pan	335 to 350	168 to 177	22 to 25
Sheet Cakes 18x26x2" (457x661x51mm) pan Equals 2-12x18x2" (305x457x51mm) pans Scaled 10-12 lbs. (4.5-5.4 kg) per 18x26x2" (457x661x51mm) pan or 5-6 lbs. (2.3-2.7 kg) per 12x18x2" (305x457x51mm) pan	300 to 325	149 to 163	25 to 35
Angel or Sponge Cakes Sheet pans 18x26x1" (457x661x25mm) Scaled 5-6 lbs. (2.3-2.7 kg) per pan	300 to 325	149 to 163	15 to 20
Loaf or Tube Pans	315 to 340	157 to 171	20 to 30

(Continued...)

COOKING CHART (Cont.)

PRODUCT	TEMPERATURE °F	°C	APPROXIMATE TIME (MIN.)
Cup Cakes	350 to 400	177 to 204	6 to 12
Frozen Fruit Pies	350 to 375	177 to 191	30 to 45
Pumpkin or Custard Pies	300 to 350	149 to 177	30 to 45
Cobblers 12x18x2" or 12x20x2½" (305x457x51mm or 305x508x63.5mm)	350 to 400	177 to 204	30 to 45
Meringue Pies	350 to 425	177 to 218	6 to 10
Fruit Turnovers - Sheet Pans	350 to 375	177 to 191	15 to 25
NOTE: Cobblers, fruit, custard and pumpkin pies should be placed on sheet pans for baking.			
Cookies Rolled or Pressed Drop	350 to 400 350 to 400	177 to 204 177 to 204	6 to 12 6 to 15
Brownies	350	177	12 to 20
Yeast Breads			
NOTE: Yeast breads should be fully proofed for best results.			
Rolls - 1 oz. (28 gr.) 1½ to 2½ oz (43 to 71 gr.)	350 to 400 350 to 400	177 to 204 177 to 204	5 to 10 8 to 15
Loaf Bread - 1 lb. (0.5 kg)	325 to 375	163 to 191	20 to 40
Sweet Rolls and Pastries	325 to 375	163 to 191	5 to 15
Biscuits - Rolled ½" (13mm) thick	350 to 400	177 to 204	5 to 15
Muffins	325 to 375	163 to 191	6 to 18
Corn Bread 18x26x1 (457x661x25mm) pan, 5-7 lbs. (2.3-3 kg) per pan 18x26x2 (457x661x51mm) pan, 8-20 lbs. (4-9 kg) per pan	335 to 400 335 to 400	168 to 204 168 to 204	10 to 20 15 to 25
Corn Muffins	335 to 385	168 to 196	10 to 20
OVEN BROILING OR FRYING			
Hamburger Patties 8 per lb. (0.5 kg) - Med. well done 6 per lb. (0.5 kg) 4 per lb. (0.5 kg)	400 to 450 400 to 450 375 to 385	204 to 232 204 to 232 191 to 196	5 to 6 7 to 10 8 to 12

(continued...)

COOKING CHART (Cont.)

PRODUCT	TEMPERATURE °F	TEMPERATURE °C	APPROXIMATE TIME (MIN.)
Fish Sticks & Portions			
Frozen bread - 1 oz (28 gr.)	350 to 400	177 to 204	6 to 10
2½ to 3 oz. (71 to 85 gr.)	350 to 375	177 to 191	8 to 15
Chicken Pieces - Broiled or Oven Fried			
2 to 2½ lbs. (0.9 to 1.1 kg)	375 to 425	191 to 218	8 to 15
2½ to 3 lbs. (1.1 to 1.4 kg)	350 to 400	177 to 204	15 to 25
Lobsters - 1 to 1½ lbs. (0.5 to 0.6 kg)	400 to 450	204 to 232	8 to 14
Lobster Tails			
Frozen, ½ to 1 lb. (0.2 to 0.5 kg)	350 to 400	177 to 204	10 to 15
REHEATING PREPARED FOODS			
Frozen French Fries	400 to 450	204 to 232	6 to 8
Frozen TV Dinners	350 to 400	177 to 204	10 to 12
Frozen Entrees - 1" (25mm) thick	300 to 350	149 to 177	10 to 20
Frozen Meals			
8 oz. (0.2 kg) foil package	350 to 400	177 to 204	20 to 30
CASSEROLES			
Food Service Plans			
2 to 3" (51 to 76mm) deep	325 to 375	163 to 191	15 to 25
3 to 4" (76 to 102mm) deep	325 to 375	163 to 191	20 to 35
Ramekins or Foil Pans			
Up to 1½" (38mm) deep	350 to 400	177 to 204	5 to 6
Frozen	350 to 400	177 to 204	10 to 15
MISCELLANEOUS PRODUCTS			
Baked Potatoes			
120 count per 50 lbs. (22.7 kg)	400 to 450	204 to 232	20 to 25
100 count per 50 lbs. (22.7 kg)	400 to 450	204 to 232	25 to 40
80 count per 50 lbs. (22.7 kg)	400 to 450	204 to 232	30 to 50
Pizzas			
Frozen with prebaked crust	425 to 475	218 to 246	5 to 10
Grilled Cheese Sandwiches	400 to 425	204 to 218	8 to 10

NOTES ON SPECIAL BAKING PROCEDURES

YEAST BREADS: Cooking starts immediately in the convection oven. Yeast breads do not usually rise as much in the convection oven as in the conventional oven. Therefore, it is necessary to allow 2½ to 3 times longer for the dough to reach its proofing capacities.

PIES: When baking pies in your convection oven, 3 to 4 pies should be put on an 18x26" (457x661mm) sheet or bun pan. This procedure helps the bottom crust to bake, makes handling easier, and reduces the possibility of boil-over spoiling the appearance of the pies on the lower racks.

WOLF RANGE COMPANY
LIMITED COMMERCIAL EQUIPMENT WARRANTY
EFFECTIVE APRIL 1, 1995

The Wolf Range Company (Company) warrants to the original owner that the product is free from defect in material and workmanship. This warranty shall be in effect for one (1) year from the date of installation, but shall not exceed eighteen (18) months from the date of shipment. The warranty is limited, at the option of the company, to the replacement or repair of any part found by the company to be defective. The warranty covers labor charges for products or parts installed in the United States and Canada. Labor charges shall be covered to the extent the performance is effected within 50 miles from an authorized servicer.

THE WARRANTY DOES NOT COVER:

- Misused, abused or improperly installed.
- Exposed to harsh chemicals.
- Altered or modified by persons other than authorized Wolf servicers.
- Where serial numbers have been altered or removed.
- Damaged during transit or handling.
- Damaged by other than genuine Wolf replacement parts.
- Damaged by flood, fire or other acts of God.

The product is intended to be used for commercial purposes. The warranty is void if the product is used for other than commercial purposes.

THE OWNER SHALL BE RESPONSIBLE FOR:

- Proper installation and compliance with local codes.
- Supplying proper gas type and pressure.
- Making product reasonably accessible for service.
- Electrical connections, ventilation requirements and scheduled maintenance.
- Observation of instructions in owner's manual.
- Use of authorized servicers only.

Replacement parts must be supplied by Wolf authorized servicers and defective parts returned intact to same. Documents verifying ownership and installation date are required. Stainless steel fry tanks are warranted for five (5) years from the date of installation. Labor shall be covered for one (1) year.

No warranty applies to range light bulbs.

Warranty applies only to products manufactured on or after April 1, 1995 according to the manufacture/date code. The company shall not be liable for any indirect or consequential damages, direct or special damages, claims of loss of use, claims of loss of profit, or any other loss, cost or expense.

THIS WARRANTY CONSTITUTES THE EXCLUSIVE REMEDY OF THE COMPANY. THE WARRANTY SET FORTH HEREIN, IS EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.

Some areas do not allow limitations on whether, or how long, an implied warranty lasts, so the limitation may not apply to you. Some areas do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

This warranty gives you specific rights, you may also have other rights that vary from location to location.

WOLF RANGE COMPANY
19600 South Alameda Street, Compton, California 90221
(310) 637-3737 FAX (310) 637-7931 (800) 366-WOLF

IMPORTANT INFORMATION:

When requesting information, Owners Guides, replacement parts or service, always refer to the model and serial number of your unit. The serial plate is located on the inside of the lower kick panel. For your convenience space is provided below to record this information for future reference.

SERIAL NO. _____

MODEL NO. _____

DEALER _____

INSTALLATION DATE _____

IMPORTANT

This equipment is designed certified by a Nationally Recognized Testing Laboratory, to the appropriate National Standards as indicated on the Equipment Rating Plate. Any modification without written permission of Wolf Range Company voids the certification and warranty of this unit.

FOR SAFE OPERATION AND PROPER VENTILATION, KEEP SPACE BETWEEN COOKING EQUIPMENT AND HOOD FREE FROM ANY OBSTRUCTION.

Your selection of WOLF equipment is your assurance of quality and dependability that reflects over 60 years of experience in manufacturing the finest commercial gas cooking equipment. You can always rely on your WOLF dealer and the WOLF company to stand behind every WOLF product anywhere in the U.S.A. For additional equipment, service and information contact your Wolf dealer.

NOTES